



Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report



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Imminent Health
Hazard



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Establishment Name: Lieng's Restaurant

Permit Holder: Lieng's Corporation

Inspection Date: 11/30/17

Sanitary Permit No.: 170000733

Location: 11 & 12 Hafa Adai Exchange, Tamuning

Time In: 9:50

Time Out: 2:10

Establishment Type: Restaurant

Area Number: 6

Phone Number: 6465694

Inspection Reason: Complaint

Regular

Grade: D

Rating: 58

No. of Risk Factor/Intervention Violations: 7

Follow-up:

Risk category:

No. of Repeat Risk Factor/Intervention Violations: 0

Follow-up Date:

3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection

R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Supervision						Potentially Hazardous Food (TCS Food)					
1	Out	Person in charge present, demonstrates knowledge, and performs duties	N	N	6	16	In	Proper cooking time and temperatures			6
Employee Health						17	N/A	Proper reheating procedures for hot			6
2	Out	Management awareness; policy present	N	N	6	18	N/O	Proper cooling time and temperatures			6
3	In	Proper use of reporting, restriction, and exclusion			6	19	N/A	Proper hot holding temperatures			6
Good Hygienic Practices						20	OUT	Proper cold holding temperatures	N	N	6
4	In	Proper eating, tasting, drinking, betelnut, or tobacco use			6	21	Out	Proper date marking and disposition	N	N	6
5	In	No discharge from eyes, nose, and mouth			6	Consumer Advisory					
Preventing Contamination by Hands						22	NA	Consumer Advisory provided for raw or undercooked foods			6
6	Out	Hands clean and properly washed	N	N	6	Highly Susceptible Populations					
7	In	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6	23	NA	Pasteurized foods used; prohibited foods not offered			6
8	Out	Adequate handwashing facilities supplied and accessible	N	N	6	Chemical					
Approved Source						24	NA	Food additives: approved and properly used			6
9	In	Food obtained from approved source			6	25	In	Toxic substances properly identified, stored, used			6
10	N/O	Food received at proper temperature			6	Conformance with Approved Procedures					
11	In	Food in good condition, safe, and unadulterated			6	26	NA	Compliance with variance, specialized process, and HACCP plan			6
12	N/A	Required records available: shellstock tags, parasite destruction			6	Risk Factors are improper practices or procedures identified as the					
Protection from Contamination											
13	OUT	Food separated and protected	N	N	6						
14	IN	Food contact surfaces: cleaned and			6						

Person in Charge (Print and Sign) Phuoc Nguyen

Date: 11/30/2017

DEH Inspector (Print and Sign) Leilani Navarro

11/30/2017

Secondary Inspector:

Tertiary Inspector:



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14	IN	sanitized			6	Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.
15	In	Proper disposition of returned, previously served, reconditioned, and unsafe food			6	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
Mark box if numbered item is not in compliance and/or if COS and/or R. **COS** = Corrected on-site during inspection **R** = Repeat violation **PTS** = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Safe Food and Water						Proper Use of Utensils					
27		Pasteurized eggs used where required			1	40	Out	In-use utensils: properly stored	Y	N	1
28		Water and ice from approved source			2	41	Out	Utensils, equipment and linens: properly stored, dried, handled	N	N	1
29		Variance obtained for specialized processing methods			1	42	Out	Single-use/single-service articles: properly stored, used	N	N	1
Food Temperature Control						43		Gloves used properly			1
30		Proper cooling methods used; adequate equipment for temperature control			1	Utensils, Equipment and Vending					
31		Plant food properly cooked for hot holding			1	44	Out	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	N	N	1
32		Approved thawing methods used			1	45	Out	Warewashing facilities: installed, maintained, used; test strips	N	N	1
33	Out	Thermometer provided and accurate	N	N	1	46	Out	Nonfood-contact surfaces clean	N	N	1
Food Identification						Physical Facilities					
34	Out	Food properly labeled; original container	N	N	1	47		Hot & cold water available, adequate pressure			2
Prevention of Food Contamination						48	Out	Plumbing installed; proper backflow devices	N	N	2
35	Out	Insects, rodents, and animals not present	N	N	2	49		Sewage and wastewater properly disposed			2
36		Contamination prevented during food preparation, storage & display			1	50		Toilet facilities: properly constructed, supplied, & cleaned			2
37	Out	Personal cleanliness	N	N	1	51	Out	Garbage/refuse properly disposed; facilities maintained	N	N	2
38	Out	Wiping cloths: properly used and stored	Y	N	1	52	Out	Physical facilities installed, maintained, and clean	N		1
39		Washing fruits and vegetables			1	53	Out	Adequate ventilation and lighting; designated areas use	N	N	1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.						Documents and Placards					
						54		Sanitary Permit, Health Certificates	N	N	2

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (oF)	Item/Location	Temperature (oF)
Raw bean sprouts / kitchen counter top	77.5		
Raw shelled eggs / kitchen shelf	86.0		
Cooked shrimp / chiller next to stove	38.5		

Person in Charge (Print and Sign) Phuoc Nguyen

DEH Inspector (Print and Sign) Leilani Navarro

Secondary Inspector:

Tertiary Inspector:

Date: 11/30/2017
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Cooked chicken strips / chiller next to stove	39.0		
Raw chicken thighs / chiller next to stove	38.8		
Raw shrimp / chiller #2 next to stove	34.0		
Cooked noodles / kitchen counter top	72.0		
Raw shelled egg / chiller near prep sink	42.0		
Shrimp soup (cooking) / counter next to stove	148.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECTED BY DATE
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	A regular inspection was conducted today in response to Complaint Numbers 16-113B, 17-140B, and 17-141B regarding flies found in food. The complaint was not observed during this inspection. The following violations were observed today:	
1	Person in charge (PIC) did not demonstrate knowledge of the Guam Food Code (GFC). PIC shall demonstrate knowledge of the GFC to ensure that food safety practices are being implemented.	
2	No employee health policy in place. Employee health policy shall be present to ensure training on restriction and exclusion of sick employees.	
6	Owner was observed to had changed tasks without washing her hands properly. She was seen handling raw chicken and handling cooked noodles without washing her hands. She also mopped the floor, washed her hands with just water (without soap), and continued cooking. Hands shall be properly washed when changing tasks to prevent contamination of food,	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply will result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECTED BY DATE
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8	Handwashing sinks in the kitchen and both restrooms had no hot running water, soap and/or paper towel, and proper signage. Adequate handwashing facilities shall be provided to facilitate regular and proper handwashing.	
13	Raw chicken stored next to or on top of vegetables and raw/cooked pork/shrimp/fish in most chillers and freezers. Numerous food items in chillers, freezers, and countertops found uncovered or improperly covered. Rice grains being washed in prep sink with bottle of soap on top of it. Containers of drink powders being stored next to personal items	

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	such as perfume, shampoo, and footwear, A bag of sugar was found stored directly on the floor of the storage room. Food shall be covered and separated to prevent contamination.	
20	Potentially Hazardous Food/Time and Temperature Control for Safety (PHF/TCS) foods such as raw bean sprouts, cooked noodles, and raw shelled eggs did not meet internal temperature requirement for cold holding. PHF/TCS foods shall be kept at internal temperatures of 41 F or below for cold holding to minimize growth of pathogens that may cause foodborne illness.	
21	Multiple food items such as cooked shrimp, cooked chicken, and fresh cut vegetables that were prepared the previous day did not have date marking. Food stored in refrigeration for more than 24 hours shall be properly date marked to ensure timely disposition.	
33	No food thermometer was provided or used. Food thermometers shall be provided to facilitate monitoring of internal temperatures of food.	
34	Numerous food items such as powder mixes, sauces, and various meat products found in countertops and chillers were not in original container and were not labeled. Food not in original container shall be properly labeled to ensure correct identification.	
35	Roach frass and dry roach egg casings were found under prep table and inside cabinets next to the stove. Holes found on window screen next to the handwashing sink and on the floor under the three-compartment sink in the kitchen, Pests and outer openings shall not be present to prevent contamination of food and surfaces.	

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37	One owner was found working while wearing slippers. The other owner did not wear hair restraint while working. Food handlers shall wear hair restraints and proper attire to prevent contamination of food.	
38	Several wiping cloths being stored directly on countertops or found hanging by the kitchen shelf. Corrective action: wiping cloths were placed in bucket of sanitizing solution. Wiping cloths shall be properly stored in between use to prevent cross-contamination.	
40	Rice scooper being stored in lukewarm water. Corrective action: Scooper was placed in a sanitized container and PIC was instructed to clean and sanitize both scooper and container every four hours. In-use utensils shall be properly stored to prevent cross-contamination.	
	Clean spoons and forks in the front counter, and clean plates in the kitchen shelf were left uncovered.	

Person in Charge (Print and Sign) Phuoc Nguyen *Phuoc Nguyen* Date: 11/30/2017

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41	Utensils shall be properly stored to prevent cross-contamination.	
42	Numerous boxes of single-service articles were stored directly on the floor in the storage room. Single-service articles shall be stored at least six inches off the ground to prevent contamination.	
44	Chopping board found with deep cut marks and dark stains. Kitchen scissors was rusty all over. Rust build-up found on walls of some upright chillers and on top of deep freezers. Food and non-food contact surfaces shall be properly constructed to facilitate proper cleaning.	
45	Sanitizing solution in the three-compartment sink was too weak, Corrective action: More chlorine was added. No test strips provided for warewashing sink. Test strips shall be provided to ensure that sanitizing solution is properly diluted.	

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ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECTED BY DATE
46	Doors, shelves, and walls of most chillers have food debris and stains. Non-food contact surfaces shall be kept clean to prevent cross-contamination.	
48	No mop sink provided. Owner said they throw out liquid waste on the ground just right outside the kitchen door. Service sink shall be provided for cleaning of mop to ensure proper disposal of wastewater.	
51	Garbage bins in the kitchen and in the front counter did not have covers. Garbage containers shall be properly covered to prevent harborage of pests.	
52	Doors of some deep freezers and one chiller were in disrepair. Food debris and dirt were found under shelves in the storage room. Cracks and paint peeling were found on walls and ceilings in the storage room. Unnecessary items such as clothing and pillows were found in storage room and the front counter. Vent grill in kitchen was rusty.	

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	Physical facilities shall be maintained clean and in good repair to prevent harborage of pests.	
53	Light bulb in one end of the storage room was not working. Adequate lighting shall be provided to facilitate proper cleaning.	
	Section §4415 of the Health Certificate Regulations states, "...every eating and drinking establishment and food establishment...shall have a designated manager or supervisor who shall be certified under the provisions of these rules and regulations...(and) is a requirement in addition to, and not in lieu of, a Health Certificate	
	10 GCA Ch. 21 Section 21109(a) (Suspension and Revocation of Permit) states, "A permit may be suspended by the Director pursuant to §21107(2)(d) or upon the violation by the holder or by a person in his employ or under his supervision or control of any of the provisions of this part.	

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	10 GCA Ch. 21 Section 21109(b) states, "Suspension of a permit may be imposed without prior hearing in the discretion of the Director by giving written notice thereof to the holder, in which case, the holder shall have five days within which to request a hearing. Suspension without prior hearing may be imposed for such time until the violation is corrected, or may be imposed as a penalty for repeated violations, in which case, it shall not exceed five days, or may be imposed	
	pending a hearing under Subsections (c) or (d) of this Section. When a hearing is requested following a suspension without prior hearing, it shall be discretionary with the Director as to whether suspension shall be continued pending the hearing. Hearings requested following the suspension of a permit without prior hearing shall be conducted in accordance with the provisions of the Administrative Adjudication Law."	
	An establishment without a manager with a valid certificate of Management Certification shall result in the suspension of its permit.	
	Pictures of the violations were taken. Retrieved "A" Placard and Sanitary Permit. Posted "D" Placard No. 00229 and Notice of Closure placard on the front door. Issued Notice of Closure form, sample employee health policy, and re-inspection request form.	
	The Sanitary Permit is hereby suspended until all cited violations are corrected. A reinstatement fee of \$100 shall be	

Person in Charge
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paid to the Division of Environmental Health of the Department of Public Health and Social Services upon successful completion of a follow-up inspection.

Discussed this report with owner, Phuoc Nguyen.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

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